



# HUERTA

XI JORNADAS GASTRONÓMICAS

JUAN MARIA BAR

## *Sopa de Tomate* (Tomato soup)

Chef  
*Sebastián Ramírez Guerrero*

**1er**  
INNOVADORA  
2018

### INGREDIENTS

*Tomatoes, Green pepper,  
Onion, Garlic, Salt, Oil,  
Bread, Mint, Water.*

### THIS IS HOW IT DONE

- 1 Clean and chop the green pepper, onion and garlic. Peel the tomatoes.
- 2 Put the pepper, onion and garlic in a pot with hot oil.

When it is poached, add the tomato and fry it. Finally add a little water, salt, the sliced bread and the mint.

### TIPS AND ADVICE

*Poach well.  
Good tomato sauce.  
Taste.*

 90  
Min  
Low